



NIBBLES

Baked foccacia bread with red pepper hummus	£3.25
Olives... Italian green & black pitted olives in a light olive dressing	£2.95

STARTERS

Isle of Stornaway black pudding with pan fried lakes duck egg, hollandaise & Cumbrian pancetta	£8.50
Hot smoked salmon rilette with pickled cucumber & rosemary croute	£6.95
Sautéed king prawns with smoked chilli, chive & garlic butter	£7.95
Asian duck spring rolls with pomegranate, radish salad & homemade chilli jam	£7.95
Normandy baked camembert with pickled grapes, celery & rye croute	£7.95
Chicken liver parfait with bourbon soaked raisins & sesame seed black brioche	£7.50
Soup of the day served with a baked artisan bread roll	£4.95

MAINS

Pan roast Johnson & Swarsbrick duck breast with Alma style lyonnaise potatoes, organic chargrilled baby leeks, carrot puree & honey jus	£17.95
28 day hung 8oz Heartshead sirloin steak with triple cooked chips, confit vine tomatoes & three pepper sauce	£20.95
Roast Lancashire lamb rump with chorizo croquettes, wilted spinach & tomato & olive jus	£19.95
Pan seared Mediterranean sea bass fillet with potato terrine, pea & pancetta fricassee & Southport potted shrimp butter	£17.95
Alma's jerk chicken breast with coconut rice, baby corn & mango salsa	£16.95
Roast butternut squash & Liverpool blue cheese risotto	£10.95
16oz Chateaubriand served with flat cap mushrooms, slow roasted tomato & a choice of two sides served with béarnaise and three pepper sauce (Serves 2)	£60.00
Pan seared Scottish salmon fillet with parmentier potatoes, menai mussels, bouillabaisse & crispy leeks	£17.95

SIDES

Triple cooked chips Mixed Salad Buttered greens Confit garlic mash

All sides £3.25

DESSERTS

Mint crème brulee with chocolate chip cookies	£6.50
Homemade Bailey's cheesecake	£6.50
Hot chocolate fondant with honeycomb ice cream	£6.50
Sticky toffee pudding with butterscotch sauce & vanilla bean ice cream	£6.50
Glazed lemon tart with Mojito granita	£6.50
Selection of fresh fruit sorbets	£4.95



TEA & COFFEE

Americano	£1.95	Macchiato	£1.95
Cappuccino	£2.50	Double macchiato	£2.75
Latte	£2.25	Espresso	£1.75
Mocha	£3.80	Double Espresso	£2.50
Hot chocolate	£2.75	Breakfast Tea	£1.75
Green Tea	£1.75	Peppermint Tea	£2.00

HAVANA SELECCION DE MAESTROS EXPERIENCE

Havana Seleccion De Maestros is a triple barrel aged rum which represents the ultimate expression of the extraordinary collaboration between the members of the Maestros Guild of Cuba. £9.95

The finishing process of the Seleccion de Maestros, gives the rum its unequalled aromatic bouquet and an exceptional smoothness, this is a quality that has been rewarded by some of the world's most influential spirits competitions for many years.

We have paired this world renowned rum with a fresh hot espresso and homemade chocolate and orange fudge. This trinity of flavours combine and complement each other for a delectable experience.

Ladies and Gentleman may we introduce this wonderful after dinner indulgence...
The Havana Seleccion de Maestros Experience!

CAFE CUBANO

Double espresso, condensed milk, Havana Especial rum, white Crème de Cacao and hot frothy milk, dusted with cinnamon and nutmeg, Served with warm biscotti and a chilled glass of mineral water. £4.95